Chicken or Veal Piccata – 4 servings

1½ lbs chicken pounded out into thin slices

(or 1½ lbs thin slices veal scaloppine)

½ c. all-purpose flour

2 tbs. oil

4 tbs. margarine

Salt to taste + few twists fresh pepper

3 tbs. lemon juice

½ c. dry white wine
½ c chicken broth

Spread flour on wax paper + coat meat. Shake off excess flour off.

In large skillet, heat 2 tbs margarine + oil until hot (not smoking). Add meat or chicken to skillet, do not crowd; Cook until both sides are brown (2-4 min) Remove to hot platter. Lightly salt + pepper.

To pan drippings add lemon juice, wine,

and broth. Heat to boiling + boil 2-3 mins, stirring to loosen browned bits. Add 2 tbs chopped parsley + other 2 tbs. marg.

Place meat in skillet, + turning in sauce to heat.

Arrange meat on warm platter + pour sauce over.